

VALENTINES DAY DINNER 2020

5 COURSE EPICUREAN TASTING MENU •95•

PREFACE:

Contemporary Shrimp Cocktail

CHAPTER I: (SELECT ONE)

Sopressini Pasta Cioppino Style

Tomato/Fine Herbs/Farm Cheese

~ OR ~

“Caesar MEETS Caprese” Salad

Heirloom Tomato/Two Cheeses/Basil-Balsamic Croutons

~ OR ~

Sherry Laced Lobster Bisque

Puff Pastry/Citrus Cream

INTERMEZZO:

Cherry/Apricot/Lemon Verbena

CHAPTER II: (SELECT ONE)

Springer Mountain Chicken “2 Ways”

{Crispy Buttermilk Thigh • Brined Breast}

Mushroom Polenta/Smoked Tomatoes/Po'Mas Turnips

Roasted Red Pepper Cream

~ OR ~

Duo of Lamb {Cashew Crusted Loin & Braised Shank}

Semolina Souffle/Pernod Spinach/Eggplant Capanatta Pequillo Pepper

~ OR ~

Filet of Beef & Scallop

Mushroom Polenta/Broccolini/Smoked Tomatoes/Crispy Capers/Citrus Bearnaise

~ OR ~

Pan Seared Red Fish

Root Vegetable Cous-Cous/Cauliflower/Charred Leek/Lemon Grass Broth

GLOSSARY: (SELECT ONE)

Chocolate “Under Glass”

Mallow-Fudge/Bread Pudding/Banana/Orange Macerated Berries

~ OR ~

Vanilla Crème Carmel

Pistachio Lace/Vanilla-Lime Essence

~ OR ~

Study of Strawberries

Macaron/Fried/Cloud/Chocolate Injected

FOOTNOTES:

State sales tax will be added to your order.

An automatic 22% gratuity (and a state mandated 8% gratuity tax) will be added to your order.

∨ Denotes a vegetarian option © Denotes a gluten free option

***THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**